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ORIGINAL GATOR PARTY.

HofE.com/bbqhq

165°F



- Rare.....115°F
- Medium Rare.....124°F
- Medium.....140°F
- Medium Well.....150°F
- Well Done.....160°F
- Brisket.....204°F

145°F



145°F
Pulled...205°F

165°F



Internal Temp. Guide